

Grilled Thai Shrimp

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 1 hour

Chef's Notes

In a pinch, you can substitute the Sweet Asian Chili Sauce for one of the many store-bought varieties.

You can easily multiply the serving sizes. I've done this with up to 6 Lbs of shrimp with great success. The key is to taste the marinade and adjust as there can be differences in flavour intensity/quality among the ingredients. You can also use longer skewers (12") but I would keep the maximum to about 4 – 5 shrimp per.

If you stay close to the ratios listed here, any light, bright and refreshing white wine works very well with this appetizer. I've enjoyed these with a New Zealand Sauvignon Blanc, Spanish Albariño, Canadian Riesling, and various sparklers and/or champagne.

Step 1: Shrimp

- 24 Jumbo Shrimp (21-30 size) Peel and de-vein shrimp, keeping the tail on if possible.
- 8 - 8 inch bamboo skewers Soak skewers in water for at least an hour.

Step 2: Sweet Asian Chili Sauce

- 1 Cup Sugar In a medium sized sauce pan, combine the sugar, water, and vinegar. Bring to a boil and simmer for 5 minutes. Stir in garlic, fish sauce, and Sambal Oelek.
- 1/2 Cup water Continue to simmer for 2 minutes more.
- 1/2 Cup white vinegar Remove from heat and let cool to room temperature. Stir in Lime juice.
- 2 Tbsp minced garlic You will have plenty left over after making the shrimp marinade. It will keep for several weeks refrigerated in a sealed container. This also makes a great dipping sauce.
- 2 Tbsp fish sauce
- 4 tsp Sambal Oelek
- 2 Tbsp Lime juice

Step 3: Marinade

- 2 Limes, zest and juice Whisk the first 7 ingredients together. Continue to whisk while slowly adding the oil. Taste marinade and adjust.
- 1/4 cup granulated sugar Add the marinade to the shrimp, stir and let sit at room temperature for 1/2 hour.
- 2 Tbsp sweet asian chili sauce Do not marinate for more than 40 minutes as the lime juice will cook the shrimp.
- 2 tsp fish sauce
- 2 tsp grated fresh ginger
- 1/4 teaspoon kosher salt
- Few grinds of pepper
- 1/4 cup vegetable oil

Step 4: Grillin' and servin'

- Large Lettuce leaf
- Kosher salt
- Lime wedges to serve

Heat grill to high and remove the shrimp from the marinade. Thread 3 shrimp onto each of the skewers, keeping them close to the pointed end. (You'll want about 3" bare section to use as a handle).

Grill over med-high heat, about 1 minute per side, until just opaque in the centre. Cover one end of a serving platter with the lettuce leaf and place cooked shrimp skewers on lettuce in a cross-over pattern.

Serve with additional lime wedges.